

**WHAT IS CLAIMED IS:**

- 1        1.        (Currently amended)    A low-gluten wafer comprising stock mixture  
2                consisting of:  
3                ~~about one part wheat starch~~  
4                ~~about one part pre-gelatinized wheat starch,~~  
5                about 50% of a mixture of wheat starch and pre-geletanized wheat starch  
6                ~~where the wheat starch and the pre-gelatinized wheat starch are~~  
7                ~~combined to form a first substantially homogenous mixture, and~~  
8                ~~about two parts of water at , where the water has a temperature of~~  
9                ~~between about 100 degrees Fahrenheit and about 150 degrees Fahrenheit,~~  
10              ~~, said water added to said first substantially homogenous mixture to~~  
11              ~~create a substantially homogenous pre-cooked mixture, where between~~  
12              ~~about 1/20<sup>th</sup> of a teaspoon to about 1/2 of the pre-cooked mixture is heated~~  
13              ~~in a cooking environment having a temperature between about 250~~  
14              ~~degrees Fahrenheit to about 400 degrees Fahrenheit for between about 5~~  
15              ~~minutes to about 10 minutes.~~
- 1        2.        Cancelled
- 1        3.        Cancelled
- 1        4.        Cancelled
- 1        5.        (Currently amended)    The low-gluten wafer stock mixture  
2                according to claim 1, where the water has temperature of about 125  
3                degrees Fahrenheit.
- 1        6.        (New)    A low gluten wafer made from the stock mixture in claim 1
- 1        7.        (New)    The low gluten wafer in claim 6 made by the process of:  
2                placing between about 1/20<sup>th</sup> of a teaspoon to about 1/2 of a teaspoon in volume of the stock  
3                mixture on a substrate; heating the substrate/stock mixture in a cooking environment having a

4 temperature between about 250 degrees Fahrenheit to about 400 degrees Fahrenheit for between  
5 about 5 minutes to about 10 minutes; and removing the low gluten wafer from the substrate.

1 8. (New) The low gluten wafer in claim 7 where the low gluten wafer is a communion  
wafer for consumption during Holy Communion at Roman Catholic Mass.

1 9. (New) The communion wafer in claim 8 that satisfies the validity requirements for the  
Eucharist according to Canon 924.2.